

013997311

WPI Acc No: 2001-481526/200152

XRAM Acc No: C01-144242

**Making method of cream #soup# #base# and #instant# #cream#  
#soup# #including# the same**

Patent Assignee: NONG SHIM CO LTD (NONG-N)

Inventor: CHOI G B; KIM J H

Number of Countries: 001 Number of Patents: 002

Patent Family:

Patent No	Kind	Date	Applicat No	Kind	Date	Week
KR 2001009589	A	20010205	KR 9928022	A	19990712	200152 B
KR 324113	B	20020216	KR 9928022	A	19990712	200257

Priority Applications (No Type Date): KR 9928022 A 19990712

Patent Details:

Patent No	Kind	Lan Pg	Main IPC	Filing Notes
-----------	------	--------	----------	--------------

KR 2001009589	A		A23L-001/39	
---------------	---	--	-------------	--

KR 324113	B		A23L-001/39	Previous Publ. patent KR 2001009589
-----------	---	--	-------------	-------------------------------------

Abstract (Basic): KR 2001009589 A

NOVELTY - A cream soup base and an instant cream soup product using the soup base are provided for the soup product that is easily dissolved in water, has less greasy and savory taste and is proper for Korean's taste.

DETAILED DESCRIPTION - The cream soup base is prepared by kneading 50-60wt% of wheat flour, 10-25wt% of starch and 5-10wt% of methylated starch with compound water, forming noodle with the kneaded mixture and steaming and cutting the noodle into a length of 20cm, and then frying the noodle at 170deg.C for 5min and getting powdered granules of the fried noodle. The compound water is composed of 1-3wt% of salt, 0.1-10wt% of brine and 30-40wt% of refined water. The instant cream soup comprises 20-30wt% of the soup base, 40-50wt% of powdered skim milk, 5-10wt% of powdered milk cream, 1-5wt% of powdered beef extract, 1-5wt% of white sugar, 1-5wt% of potato starch, 0.5-5wt% of powdered onion and 0.01-0.1wt% of ground pepper.

DwgNo 0/0

Title Terms: METHOD; CREAM; SOUP; BASE; INSTANT; CREAM; SOUP

Derwent Class: D13

International Patent Class (Main): A23L-001/39

File Segment: CPI

Manual Codes (CPI/A-N): D03-H01H

Derwent WPI (Dialog® File 351): (c) 2006 Thomson Derwent. All rights reserved.